

Carbon Reduction Plan

Supplier name: Carpenter Catering Limited

Publication date: 1st October 2025

Commitment to achieving Net Zero

Carpenter Catering Limited is committed to achieving Net Zero emissions by 2050.

Baseline Emissions Footprint

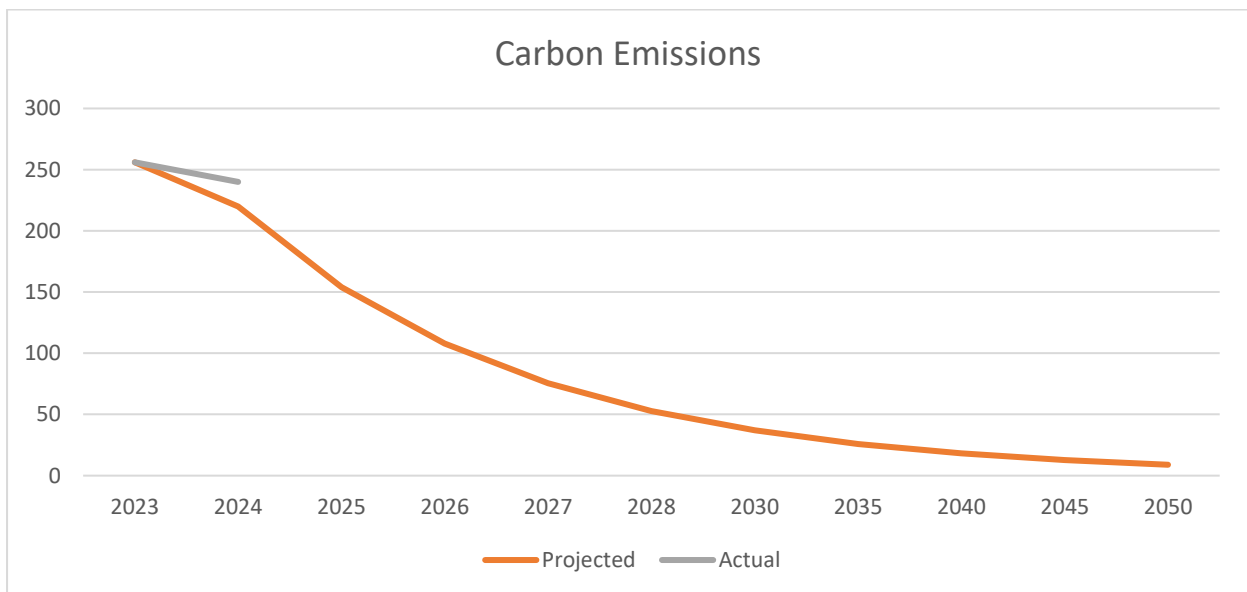
Baseline emissions are a record of the greenhouse gases that have been produced in the past and were produced prior to the introduction of any strategies to reduce emissions.

Baseline emissions are the reference point against which emissions reduction can be measured.

Baseline Year:2024	
Additional Details relating to the Baseline Emissions calculations.	
Though Carpenter Catering Ltd has made significant carbon reduction investments over the last ten years, this will be the second year which our emissions are assessed in aggregate for reporting. This will allow us to focus on further improvements past our current (low) baseline.	
Baseline year emissions: 2023-2024	
EMISSIONS	TOTAL (tCO₂e)
Scope 1	00
Scope 2	36.4
Scope 3 (Included Sources)	220.1 Sources include (Homeworker Electricity Emissions, Petrol Commute Emissions, Bus Commute Emissions, Additional Emissions for Purchases of Goods and Services)
Total Emissions	256.5 Sources include (Homeworker electricity Emissions, Petrol Commute Emissions, Bus Commute Emissions, Additional Emissions for purchases of Goods and services)

Current Emissions Reporting

Reporting Year: 2024-2025 (Current Emissions Reporting is the same as Baseline)	
EMISSIONS	TOTAL (tCO ₂ e)
Scope 1	00
Scope 2	0.0
Scope 3 (Included Sources)	240.65 Sources include (Homeworker Electricity Emissions, Petrol Commute Emissions, Bus Commute Emissions, Additional Emissions for Purchases of Goods and Services)
Total Emissions	240.65



Emissions reduction targets

Carpenter Catering Ltd is a responsible corporate citizen, respecting our environment and the potential climate impact of our work. In order to continue our progress to achieving Net Zero, we have adopted the following carbon reduction targets:

- Eliminate or offset all commuting emissions generated by staff who cannot walk/cycle
- Map and understand all Scope 2 and 3 supply chain emissions
- Work with suppliers to minimise or offset residual supply chain emissions

We project that carbon emissions will decrease over the next six years to **net zero** tCO₂e by 20**50**. This is a reduction of **100%** again our 2024 baseline.

Progress against these targets can be seen in the graph below:

Carbon Reduction Projects

Completed Carbon Reduction Initiatives

The following environmental management measures and projects have been completed or implemented prior to the 2024 baseline. These measures will be in effect when performing the contract

-100% Electric Vehicle Fleet – University of Sydney studies estimate 19% of all food sector emissions arise from transportation. We currently operate a fully electric fleet which includes two NV200s (one refrigerated) and one Mercedes eVito. These are used for all supply transportation as well as product deliveries and stock rotation. The vehicles are fully maintained under a local service plan subject to regular renewal (five-year lease agreements).

-Local supply chain – We further reduce transportation impacts by buying locally. Two of our major spend categories are breads and meats, both of which are sourced from local suppliers who produce within the local area and/or work with local producers to source their products. Currently 60% of supply chain spend is through local SME/MSMEs within 10 miles of our sites.

-100% renewable energy contracts – All of our sites are powered by contracts which guarantee 100% of supply is generated through renewable sources. For food to go locations and our central processing kitchen these have been Co-commissioned through our property leasing agreements with Oxford University Hospitals NHS Foundation Trust (OUHNHSFT) and Oxford University.

-On-site production – Recognising the impact of transportation and handling on road emissions we work with our clients to produce on site wherever possible. Our NHS contracts are all based on leasing production facilities within NHS estates, significantly reducing transportation and product handling with transport mileage down to <2 miles per day across eight concessions. Recruiting locally to these sites also helps reduce emissions, with 70% of our staff currently walking/ cycling to work.

-Eliminating Food Waste to Landfill – Through lean production techniques we are able to minimise production food waste to <1% total. We work closely with on-site waste contractors to ensure appropriate segregation, reflecting the significant methane impact of food waste decomposition within landfill sites.

We then apply stringent stock rotation to our on-the-shelf products, dynamically rotating products between sites in Trusts over their three-day shelf life to maximise the opportunity for their sale. For example last-day products will be placed in high traffic locations to ensure their consumption. 100% of surplus packaged food is donated for consumption, again reducing waste to landfill.

-100% recyclable packaging – Working with our partners Seldram Supplies we have reviewed our product supply chain. To date 100% of our sandwich packaging is recyclable and 95% of all products purchased are recyclable or compostable.

-Carbon Neutral Central Offices – Our head offices have already achieved carbon neutrality by adopting an air-source heat pump, near eliminating gas from the system, and installing 25 solar panels which can feed surplus back into the UK grid to offset any residual gas use.

In the future we will continue delivering across all the initiatives listed above, and implement the following further measures:

- **Reducing plate-waste** - we understand that though we can optimise waste prior to food reaching a ward, there is still a level of surplus and waste generated through consumption. We are exploring how to reduce plate waste through varying portion sizes to appetite. This will help our customers reduce their on-site food waste.

- **Reducing packaging** – by producing our food to go products on site we have the ability to removing packaging from the process entirely for some services, instead adopting plate service within concessions and wards. This further reduces the need for packaging where appropriate logistics exist.

- **Product innovation** – within the 5% of our packaging supply chain which cannot be recycled, cling film makes up a significant proportion. We will run trials with compostable alternatives and work with our suppliers to adopt any suitable products.

- **Stakeholder Engagement** – as the majority of our Scope 3 emissions are via our supply chain, we will meet regularly with the Stakeholders in our supply chain and encourage improved behaviours within our supply chain through guidance and support.

Declaration and Sign Off

This Carbon Reduction Plan has been completed in accordance with PPN 06/21 and associated guidance and reporting standard for Carbon Reduction Plans.

Emissions have been reported and recorded in accordance with the published reporting standard for Carbon Reduction Plans and the GHG Reporting Protocol corporate standard¹ and uses the appropriate Government emission conversion factors for greenhouse gas company reporting².

Scope 1 and Scope 2 emissions have been reported in accordance with SECR requirements, and the required subset of Scope 3 emissions have been reported in accordance with the published reporting standard for Carbon Reduction Plans and the Corporate Value Chain (Scope 3) Standard³.

This Carbon Reduction Plan has been reviewed and signed off by the board of directors (or equivalent management body).

¹<https://ghgprotocol.org/corporate-standard>

²<https://www.gov.uk/government/collections/government-conversion-factors-for-company-reporting>

³<https://ghgprotocol.org/standards/scope-3-standard>

Signed on behalf of the Supplier:

A handwritten signature in black ink, appearing to read "Ade Carey". The signature is written in a cursive style with a large initial 'A'.

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Date: 1st October 2025

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